

Planning Your Herb Garden



Plant like growing herbs together

Low Water Needs

- Rosemary
- Thyme
- Oregano
- Dill

High Water Needs

- Basil
- Mint
- Parsley



When to Harvest



For fullest flavor, always harvest right before the plant flowers

- Basil ~ Once the plant reaches 6-8 inches in height
- Oregano~ Once the plant reaches 3-4 inches in height
- Parsley~ Any time after mature leaves appear
- Rosemary~ May be harvested at any time
- Sage~ Only lightly during first year; after first year anytime year round
- Dill~ Harvest right as plant begins to flower. Flowers are edible as well.

***TIP** Harvest flowers in the morning hours once dew has evaporated.

How to Harvest



- Basil~ gathered by pinching off bunches of leaves from the tips of stems
- Herbs with long stems like Rosemary, Dill, Chives & Parsley should be cut from the base of the plant~ about 1 inch from ground
- Perennial herbs such as oregano, thyme and sage can be harvested by the stem or sprig

Freezing Herbs



- Choose firm, fresh herbs, ideally from the market or your own garden
- You can chop them fine or leave them in larger sprigs & leaves
- Pack ice cube trays about 2/3 full
- Mix up a variety of herbs to add to winter dishes.
- Pour extra virgin olive oil (EVOO) over the herbs
- Cover lightly with plastic wrap & freeze overnight
- Remove frozen cubes and store in large freezer bags
- Make sure to label each bag
- Make your own pesto by freezing basil and olive oil in same trays
- Add fresh herbs to soften butter and roll up into plastic wrap to form a log. Wrap several more items and freeze for later

